

IN THE CLAIMS

Please amend as follows:

1-25. (Canceled)

26. (Currently Amended) A cream composition comprising a mixture of:
10% to 20% of a milk derivative;
8% to 30% of a sugar;
10% to 60% of a fermented dairy product;
0.01% to 35% of a texturizing agent;
about 5% to about 25% ~~0.01% to 25%~~ of sour cream or dairy cream
containing 25% to 45% of fatty substances;
0.01% to 20% of an aromatic product; and
0.01% to 0.5% of salt;
wherein the cream composition has a water activity (A_w) of 0.75 to 0.91 and is
disposed on at least one layer of a biscuit.

27. (Previously Added) The cream composition of claim 26, further
comprising living lactic acid bacteria present at a concentration of 10^4 to 10^{11} per gram of
mixture.

28. (Currently Amended) The cream composition of claim 26, wherein
~~further comprising~~ the composition has a water activity (A_w) of 0.8 to 0.91 ~~0.75 to 0.91~~.

29. (Previously Added) The cream composition of claim 26, further
comprising 10% to 45% of a molten fatty substance.

30. (Previously Amended) The cream composition of claim 26, wherein the
milk derivative comprises at least one of powdered unskimmed milk, powdered skimmed
milk, sweetened evaporated milk, or combinations thereof, and the milk derivative is present
in an amount of 15 weight percent to about 20 weight percent.

31. (Canceled)

32. (Previously Added) The cream composition of claim 26, wherein the sour cream or dairy cream is present in an amount sufficient to increase the organoleptic or smoothness qualities of the mixture.

33. (Previously Added) The cream composition of claim 26, wherein the texturizing agent comprises at least one of maltodextrin, fermented cereal product, or combinations thereof.

34. (Previously Added) The cream composition of claim 26, wherein the aromatic product comprises at least one of honey, cocoa, coffee, caramel, hazel-nuts, almonds, vanilla, fruit syrups, concentrated fruit juices, or combinations thereof.

35. (Previously Added) The cream composition of claim 26, wherein the salt is present in an amount of at least 0.01%.

36. (Previously Added) The cream composition of claim 26 in aerated form.

37. (Canceled)

38. (Currently Amended) A cream composition consisting essentially of:
10% to 20% of a milk derivative;
8% to 30% of a sugar;
10% to 60% of a fermented dairy product;
about 5% to about 25% 0.01% to 25% of sour cream or dairy cream
containing 25% to 45% of fatty substances;
0.01% to 35% of a texturizing agent;
0.01% to 20% of an aromatic product; and
0.01% to 0.5% of salt;
wherein the cream composition has a water activity (A_w) of 0.86 to 0.91 and is
disposed on at least one layer of a biscuit and wherein the cream composition must be
maintained under refrigeration~~refrigerated~~ to provide a shelf life of at least 45 days.

39. (Previously Added) The cream composition of claim 26, further comprising at least one fruit which comprises lemon, cherries, strawberries, raspberries, blackberries, apricots, peaches, or mixtures thereof.

40. (Previously Added) The cream composition of claim 39, wherein the fruit is present in an amount of 2% to 25% of the composition.

41. (Previously Added) The cream composition of claim 39, wherein the fruit is present as whole fruits, fruit chunks, candied fruits, uncandied fruits, semi-candied fruits, freeze-dried fruits, or mixtures thereof.

42. (Currently Amended) The cream composition of claim 38, having a water activity (A_w) of 0.87 0.86 to 0.91.

43. (Previously Added) The cream composition of claim 38 aerated by injection of about 25 ml to 150 ml of inert gas per 100 grams of cream.

44. (Previously Added) The cream composition of claim 27, wherein the cream still contains living lactic acid bacteria at a concentration of over 10^6 /gram of the food composition after being chilled for 45 days.

45. (Previously Added) A hermetically closed plastic sachet comprising the cream composition of claim 26.

46. (Previously Amended) A food product comprising the cream composition of claim 26 disposed between two layers of biscuit each of which comprises cake, gingerbread, brioche roll, or Viennese bread or buns.